**NDUJA PASTA**

**25g Nduja**

**120 g pasta casarecce (or similar)**

**15 g sofrito**

**15 g garlic oil**

**50 g Tomato sugo**

**80 g cherry tomato**

**5 g flat parsley**

**20 g parmiggiano**

**20 g torned mozzarella pieces**

**60 g roasted eggplant**

**20 g nduja crumb**

**TAGLIOLINI**

**800 g egg yolk**

**400 g whole eggs**

**1 kg semolina**

**1 kg 00 flour**

**30 g salt**

**30 g olive oil**

**Water if needed**

* Mix all ingredient together
* Work on the bench until a smooth dough is made
* Vaccum and let rest overnight
* Make tagliolini the next day

**GARLIC OIL**

**100 g garlic roughly chopped**

**1 kg olive oil**

**SOFRITO**

**100 g shallot finely diced**

**30 g garlic finely chopped**

**50 g leeks finely diced**

**100 g olive oil**

**TOMATO SUGO**

**3.15g tomato in tin**

**100g garlic chopped**

**200g olive oil**

**salt and pepper**

**ROASTED EGGPLANT**

**2 kg eggplant cut in half lengthays and cut in bias**

**300 g olive oil**

**5 g dried oregano**

**10 g salt**

**5 g black pepper**

* Mix all ingredient in a boil and mix well
* Heat up a pan on high heat
* Add the eggplant little by little and sauteed until golden brown
* Reserve for service

**NDUJA CRUMB**

**150 g nduja**

**300 g coarse sourdough crumb**

**10 g chopped rosemary**

* Heat up the nduja in a pan
* Add up the bread crumb and keep cooking while stirring until golden brown
* Add in the rosemary
* Take off the heat and season
* Let cool down